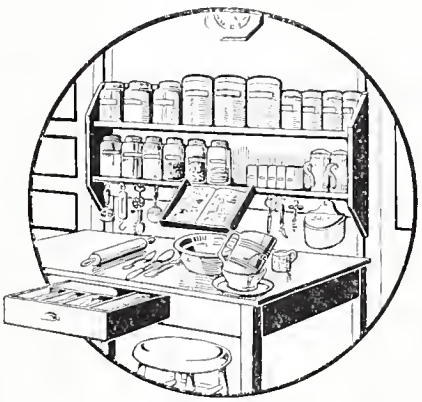
THRIFT
In the Choice, Use, and Care of
KITCHEN UTENSILS



THE UTENSILS in your kitchen represent one item in the cost of living, which you can reduce by wise choice, care, and use. The right utensil, in good condition, when and where you want it, saves time and trouble. An easily cleaned utensil is as much a labor-saving device as a meat-grinder or a fireless cooker. Choose utensils that will serve several purposes. Do not keep unnecessary ones about.

SELECT UTENSILS for ease in handling. This depends on weight, balance, the position of the lip, and the shape and material of the handle. Lips on both sides are convenient; if there is only one, have it on the side that suits you.

BE SURE the utensil is well made, smooth inside and out, with rounded surfaces, no grooves, and an opening large enough so that the inside can easily be cleaned.

CHOOSE the size of cooking dishes for the amounts you usually cook with a gas or oil stove; fuel is saved and cooking is hastened if the bottom of the utensil extends beyond the flame.

THRIFT with utensils is Money Thrift, and Money Thrift puts the money saved where it will draw interest and grow, as in War Savings Stamps.

Thrift Leaflet No. 10

·UNITED STATES·
DEPARTMENT OF AGRICULTURE & TREASURY DEPARTMENT

MATERIALS USED IN UTENSILS

Aluminum.—Light in weight and color; does not rust; very durable.

Darkened with use; affected by alkalies and acids.

Avoid alkalies such as washing soda and strong soaps.

Clean with weak acids such as dilute vinegar, sour milk, or a fruit acid; scour with whiting or fine steel wool.

Earthenware.—Heats evenly; is less noisy in use than metal; comes in a great variety of shapes. Baking dishes of earthenware may be used for both cooking and serving.

Chips and crackles; is heavy to handle.

The glaze which protects the porous clay underneath is easily crackled by changes of temperature and careless handling; then the dish absorbs fat, moisture, and dirt, and can not be kept clean.

Enamel and Agateware.—Is smooth; easily cleaned; attractive in appearance; not affected by acids or alkalies; good for storing as well as cooking foods.

The glaze chips, exposing an iron or steel surface which may be affected by water and acids and thus injure food. The chips themselves may get into food and be swallowed with it. Always handle gently, otherwise the glaze cracks. Toughen new pieces by filling with cold water, bringing slowly to the boiling point and letting the water cool in the dish. In poor grades the metal foundation sometimes bends easily and causes the enamel to crack and chip.

Glassware.—Smooth, unaffected by foods, and shows what is happening; suitable for storing food.

Ordinary glassware is easily broken and chipped.

To toughen ordinary glassware, cover with cold water, bring slowly to the boiling point and cool in the same water.

Iron and Steel.—Grows better and smoother with careful use; takes and keeps an even heat.

Heavy; rusts easily, and thus loses its smooth surface.

To prevent rust, cover new utensils with fat and bake it in; keep in a dry place; when storing for a long time, cover with paraffin or an unsalted fat, or wrap in newspaper.

Steel knives.—Well-tempered steel takes and holds a sharp edge.

In the best knives, the steel extends through the length of the handle and is fastened to it by rivets. Clean by scouring with bath brick applied with a moistened cork, then wash and dry.

Keep the handles out of water as much as possible. Store where the cutting edge will not be hit or rubbed by anything hard.

Keep knives sharp.

Tin.—Not affected by weak acids or alkalies unless the plating is injured; light in color; fairly inexpensive.

Melts easily; if scratched the surface underneath rusts.

There are two kinds of tin, plain tin and block tin. In both there is a plating of tin on an iron or steel foundation. Plain tin is light in weight, easily bent, and cools quickly. Block tin is heavier, more durable, and holds the heat longer. Great heat on empty tin makes it warp and also melts the plating.

Wood.—Less noisy and less hard than metal.

Absorbent; warps, cracks, and darkens.

Wood makes comfortable handles because it does not press so hard against the hand or transmit the heat so quickly as metal. It is good for cutting and chopping boards because it dulls the knife less than a harder material. In cleaning, do not soak; wash quickly, using a scourer rather than soap; rinse and wipe dry; use as little water as possible. Rub down occasionally with sandpaper or steel wool. Store in a cool, dry place.

GENERAL CARE

Proper care and storage of utensils mean longer and better service. Scraping and scouring scratch metal and chip glaze. If food is burned or stuck on, soak or boil in a solution of washing soda unless the dish is aluminum. Wipe off soot with soft paper. Wash utensils in hot, soapy water, rinse in hot water and dry thoroughly. Exceptions are, gears and bearings in egg beaters, ice cream freezers and other mechanical utensils, which should be wiped clean rather than put into water and should have a drop of oil occasionally. Cooking dishes, pitchers, milk bottles, and jars are best cleaned with suitable brushes or mops with metal strands. Store utensils by hanging or by putting on convenient, accessible, and well-spaced shelves. Keep them where it is light and airy, not in dark, unventilated cupboards.

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SPEND WISELY

SAVE SANELY

GROUPING OF UTENSILS

Group your utensils so that you can reach them easily. Put those used most frequently in the most convenient places. Group them near the places they are used and put those used together near each other. The following grouping has proved convenient:

Group near Table.

Baking dishes
Bowls
Cutlery
  Knives
    Bread
    Case
    Meat
    Spatula
    Vegetable
Cutters
Egg beater
Flour sifter
Forks
Grocery supplies
  Cereal, flour, salt, sugar, etc.
Measuring cup
Molding board
Rolling pin
Spice containers
Strainers
Tins
  Bread, cake, muffin, etc.
Wooden spoons
Large equipment used frequently as cake and bread mixers, meat grinder.

Group on Shelf over Sink.

Tea and coffee canisters
Tea and coffee pots
Double boiler
Pitchers
Saucepans
Strainer
Colander

Group near the Sink.

Brushes
  Bottle
  Sink
  Vegetable
Dish pan
Dish drainer
Dish mop
Funnel
Scrapers
  Plate
  Pot
Sink shovel
Soap dish
Soap shaker

Group near Stove.

Boxes
  for new matches
  for used matches
Dredges
  Flour
  Pepper
  Salt
Frying pan
Pot covers
Toaster

Store, where convenient, less used articles as:

Griddles
Heavy kettles
Steamers
Waffle iron
Portable oven

THEN BUY WAR
W.S.S.
WAR SAVINGS STAMPS
ISSUED BY THE
UNITED STATES
GOVERNMENT
SAVINGS STAMPS